

FISH GELATIN
Powder 200°BLOOM

Food grade

GENERAL CHARACTERISTICS

ASPECT

White powder

Origin

Manufactured from fish skin

Chemical description

Protein

USES

Effects

Principally used as a texture agent: gelifies and binds, foaming agent, thickener, linker, stabilizer

Indication of uses

Proportioning

- Swelling of 10g of powder in around 20cl of water.
- One gelatine golden leaf = 2 g of gelatine 200°bloom powder. In other words, 2g of powder have to swelled in the same quantity of water used for one gelatine golden leaf.

* *Classical Method* (preliminary swelling in cold water and solution in water bath)

- Swelling: Pour down the gelatine in cold water (and not the contrary) under moderated bustle
Let swell 1 to 2 hours
- Melting: melt in water bath and do not exceed 65 to 70°C
Maintain between 65°C and 70°C until complete melting (15 to 20 minutes)

Verify the complete homogeneity of the solution before using and the absence of non dissolved particles.

* *Rapid Méthod* (Direct dissolution in boiling water) recommended for concentrated solution (> 20%)

Pour down the gelatine in very heat water (80-90°C) under rapid bustle
Follow mixing under low bustle until complete dissolution (15 mn)
The temperature will decrease until 50 – 70°C.

Thanks to this method important quantities of gelatine can be prepared

However, this direct method often provokes foam forming. Powderier the gelatine is, more important the foam forming is. To avoid it:

- before using the solution, wait a few moment and let bubbles foam disappeared
- or it is preferable, use a vat equipped with a tap and take off foam downward
- or take off bubbles from solution thanks to the partial vacuum.

* *Intermediate method*

- It is possible to add directly gelatine, (already swelled in cold water) in the heat mix of other raw material: candy application in high boiled sugar syrup and Pharmacy (in the heat glycerine)
- After swelling as indicated in the first method, the gelatine mass has to be incorporated in the heat liquid under bustle.

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Properties

Gelatin swells in cold water and completely soluble in heat water.
Its structure is damaged under high temperature that reduces its gelling power: do not boiling gelatine
Gelatine is very sensitive to bacterias action.

REGULATION

Complies with :

- Regulations CE n° 853/2004, n° 2073/2005
- GME standard code bacteriological specification food grade gelatine

Physical specifications

Gel force (sol 6,67% at 10°C)	190 - 210 ° BLOOM
Sieve	20 mesh

Chemical specifications

Moisture	< 15 %
Ashes (at 550°C)	< 2%
pH (solution 6,67% at 45°C)	5 – 6,5
SO2	< 10 ppm

Microbial specifications

Total plate count 30°C	1000 / g max
Spores of sulfite-reducing anaerobic bacteria	10 / g max
Salmonella	0 / 25 g
Escherichia Coli	0 / 10 g

PACKAGING AND STORAGE

Packaging:

Bags of 25Kg net weight and Box of 1Kg net weight
Box of 150 g net weight

Storage:

Keep away from moisture and heat in its closed original packaging

Shelf life:

5 years its original packaging

ARTICLE COD

25 Kg ⇒ 732P

1 Kg ⇒ 10023

150 g ⇒ 10025

correct at the time of issue, but may be subject to alteration. The information herein is to our best knowledge true and accurate, but all recommendation or suggestions are made without guarantee.

15.07.19/SF/FT-Fish skin gelatin – powder 200° Bloom